

ALL DAY MENU

• GLUTEN FREE

FRESH BAKED WHOLE ITALIAN LOAF

Plain 6 Garlic Spread 10 Truffle Spread 12

CHARCUTERIE BOARD 42

for the table

Prosciutto Di Parma, Mortadella, Hot Sopressata, Salami Finocchiona, Housemade Burrata Mozzarella, Parmigiano Reggiano, Grissini

we love vegetarians

VEGETABLE ANTIPASTO BAR

our selection changes daily

PICK 3 VEGETABLES 28 | PICK 5 VEGETABLES 38

BURRATA GOES WITH EVERYTHING! ADD ONE TO ANY ANTIPASTO VEG. | 10

Cauliflower Milanese herb breaded cauliflower

• Sicilian Eggplant Caponata
tomato, capers, olives, raisins

Puff Pastry Vegetable Tart
seasonal veggies, ricotta cheese

• Roasted Brussels Sprouts parmigiano cheese

Stuffed Peppers capers, olives, tuscan bread

• Fava Bean Salad shaved pecorino

• Sausage & Peppers

• Grilled Zucchini and Peppers Medley

• Broccoli Rabe Aglio e Oilio

• Mushroom Trifolati oyster, portobello, crimini, garlic

• Roasted Heirloom Carrots

• Marinated Olives & Shaved Parmigiano

Ricotta Cheese Balls pomodoro sauce

Truffle Potato Pie mushroom cream

Stuffed Artichoke herbed breadcrumb

Arancini risotto, parmigiano, and mushroom

• Grilled Asparagus extra virgin olive oil, sea salt

Butternut Squash Lasagna bechamel, parmigiano cheese

SHARABLE APPETIZERS

Tomato-Goat Cheese Bruschetta 18.00	Short Rib Meatballs Two 12.00 Four 22.00	Roman Fried Artichokes Alla Giudia 26.00
Italian Wedding Soup chicken sausage meatball 18.00	Fried Calamari hot cherry pepper 20.00	• Prosciutto with Housemade Burrata 25.00
• Italian Sausage & Roasted Peppers 17.00	Crab Cakes lemon aioli 20.00	

SALADS

• Marilena Salad 19.50 truffle cheese, grapes, walnuts, arugula, romaine, radicchio	Caprese Salad 19.00 burrata mozzarella, tomatoes, basil, pesto	• Chicken Cobb Salad 34.00 avocado, bacon blue cheese, tomato, egg
Little Gem Caesar Salad brioche croutons 19.50	Quinoa & Avocado Salad 19.00 orange, cucumber, dried currants, almonds	• Beet Salad 19.00 frisee, arugula, goat cheese roasted pistacchio

Add:

• Chicken Paillard 15 • Grilled Salmon 19 • Grilled Shrimp 16

PASTA

- 100% WHOLE WHEAT OR GLUTEN-FREE PASTA AVAILABLE -

Rigatoni Alla Vodka 29.00 pancetta, breadcrumbs	Housemade Ravioli with Burrata Mozzarella 28.00	Linguini with Clams 33.00 spinach linguini, roasted grape tomato, garlic, breadcrumb
Spaghetti Cacio e Pepe with Fried Artichoke 30.00	Spaghetti & Short Rib Meatballs 30.00	Strozzapreti al Pesto basil pesto, pine nuts 28.00
Orecchiette with Sausage and Broccoli Rabe 29.00	Linguini Pescatore 44.00 mussels, clams, shrimp, scallops, calamari, lobster tomato broth	• Sea Scallops with Mushroom Risotto 44.00 asparagus, porcini mushroom
Fettuccine Bolognese pork ragu 29.00	<i>New</i> Fiorello Lasagna 39.00 short rib beef, meatball, burrata	

SEA

Faroe Island Salmon 39.00 sicilian ratatouille crust, spinach	• Dover Sole Petit 39.00 Regular 57.00 lemon beurre blanc, asparagus	• Sea Scallops with Mushroom Risotto 44.00 asparagus, porcini mushroom
• Mediterranean Branzino Al Forno 41.00 charred peppers, onions, olives	• Shrimp Scampi 37.00 tuscan beans, arugula, bacon	

LAND

ADD A HALF ORDER OF SPAGHETTI POMODORO TO YOUR ENTRÉE | 13

Classic Chicken Parmigiana burrata mozzarella 38.00	Chicken Scaloppine Marsala porcini mushroom 33.00	Veal Cutlet Milanese tomatoes, basil, arugula 40.00
Chicken Pepperoni Parmigiana burrata mozzarella 39.00	Eggplant Parmigiana 30.00	Cafe Fiorello Prime Black Label Cheeseburger 28.00 tillamook cheddar cheese, cacio e pepe fries
Chicken Parmigiana Alla Vodka burrata mozzarella 39.00	Veal Cutlet Parmigiana burrata mozzarella 41.00	• Filet Mignon pecorino polenta, peppers & onions 55.00
Lemon Chicken Picatta 31.00 artichoke, capers, beurre blanc	Veal Cutlet Pepperoni Parmigiana 42.00 burrata mozzarella	• Center-Cut Pork Chop 46.00 truffle butter, mashed potatoes, peppers and onions

Our Famous VEAL CHOPS

Veal Chop Parmigiana 62.00
burrata mozzarella

Veal Chop Pepperoni Parmigiana 63.00
burrata mozzarella

Veal Chop Milanese 62.00
tomatoes, basil, arugula

Our Signature

THIN CRUST PIZZA

gluten-free pizza crust 6.00

"Best Pizza in Town"
- NEW YORK MAGAZINE

Margherita 28.00 burrata mozzarella, pomodoro, basil	Alla Vodka 30.00 Vodka Sauce, Fiore di Latte	Sweet Fennel Sausage & Roasted Peppers 29.00 burrata mozzarella
A lot of Pepperoni 30.00 arugula, burrata	Four Seasons 30.00 mushroom, artichoke, roasted pepper, pesto	Diavola 31.00 hot sopressata, calabrese chili peppers, burrata, arugula
	Prosciutto Di Parma 30.00 arugula, parmesan, burrata mozzarella	

Direttore Generale: Michael Vitanza Executive chef: Daniele Turchetti

please inform us about any allergies *consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

COME VISIT US FOR OUR FAMOUS BRUNCH, EVERY SATURDAY & SUNDAY